



Randy Page's

Professional Home Dining

Chef Randy Page • Charlotte, North Carolina • 704.770.7807 • chefpag@gmail.com

A Menu Sampler

"The word 'menu' is derived from the French 'minute' and means small; a small list...The object of restaurant menus is to attract the attention of prospective customers. The standard bill of fare should therefore, show a selection of seasonal food, a variety of dishes featured in the gastronomical order..."

-Hering's Dictionary of Classical and Modern Cookery

BEGINNINGS

Hudson Valley Foie Gras

*Pan-Seared medallion and chilled Torchon of Foie Gras with Hand Gathered Lettuces,
Duck Cracklings, and Granny Smith Apple/Cumin Vinaigrette*

Oyster Mushrooms

sautéed with Shallots over Chicory Greens with Blue Cheese and Veal Demi-Glaze

Chilled Asparagus

with Satsuma Oranges, Pickled Onion, and shaved Parmigiano-Reggiano

PRINCIPLE PLATES

Braised Lamb Shank

with Cippoline Onions, Oven Dried Tomatoes, Bacon, and Bucatini Pasta

Asian Barbecued Duck

with Braised Pork Belly, Crispy Bacon, Parsnips, Udon Noodles, and Crunchy Korean Spiced Red Cabbage

Pan Seared Yellowfin Tuna

with Black Eye Pea Tapenade, Moroccan Preserved Lemon, and Fennel Seed Broth

Day Boat Scallops

with Preserved Ginger, Edamame Salad, Shiitake Mushrooms, Candied Red Onion, and Ponzu Sauce

DESSERT PLATES

Chocolate

Warm Bittersweet Chocolate Cake, Milk Chocolate Pot de Crème, Miniature Peanut Butter Chocolate Malt

Vanilla

Vanilla Bean Crème Brûlée Napoleon, Hazelnut Vanilla Pear Tatin, Tahitian Vanilla Bean Poundcake with Vanilla/Rum Ice Cream, and Panna Cotta with Vanilla Honey and a homemade Vanilla Wafer

Fruit

*White Chocolate "Cannoli" with Mango, Brown Sugar Fig Tart, Banana Toffee Crunch Bavarois,
Grilled Banana, and Blackberry/Cabernet Sorbet*



EVENING MEAL

Friday June 9, 2006

First Course

LOBSTER CHOWDER WITH PARMESAN TOAST AND SHERRY
CUP 4.5 BOWL 6.

FRENCH THREE ONION SOUP
CUP 2.5 BOWL 3.5

MARYLAND LUMP CRABCAKE WITH REMOULADE SAUCE 7.

BUTTER POACHED SHRIMP 9.
WITH GREEN PEA RISOTTO

Salad

SPINACH SALAD 4.
WITH APPLEWOOD BACON, CANDIED WALNUTS, AND MAPLE/GINGER DRESSING

CLASSIC CAESAR SALAD 3.

CHILLED WEDGE OF BIBB LETTUCE 5.
WITH BLUE CHEESE AND VINE RIPE TOMATO

Main Course

ALL ENTREES ARE SERVED WITH A CLUB HOUSE SALAD, FRESHLY BAKED BREAD AND APPROPRIATE ACCOMPANIMENTS

8 OZ FLAT IRON STEAK 14.
WITH GARLIC FRIES

10 OZ BONE-IN PORK CHOP 14.
WITH CREAMY GEORGIA GRITS AND ROSEMARY/DIJON JUS

10 OZ FILET MIGNON 28.
WITH RED WINE DEMI-GLACE, ASPARAGUS, AND TRUFFLE OIL

GRILLED CHICKEN BREAST 17.
WITH BUTTER POACHED SHRIMP AND SUMMER SQUASH "NOODLES"

ATLANTIC SALMON "AU POIVRE" 16.
SAUTÉED WITH PEPPERCORNS AND BRANDY LOBSTER CREAM

SAUTÉED MOUNTAIN TROUT 17.
WITH BACON, LETTUCE, AND TOMATO BUTTER

ANGEL HAIR PASTA 11.
WITH SUN DRIED TOMATOES, TOASTED GARLIC, ARTICHOKES, ASPARAGUS AND E.V. OLIVE OIL

Little Ones

SERVED WITH FRIES OR SIDE SALAD

HOT DOG 2.
HAMBURGER/CHEESEBURGER 3.5
CHICKEN FINGERS 3.
GRILLED CHEESE SANDWICH 2.



EVENING MEAL

Friday June 16, 2006

First Course

LOBSTER CHOWDER WITH PARMESAN TOAST

CUP 4.5

BOWL 6.

CUBAN BLACK BEAN SOUP

CUP 2.5

BOWL 3.5

MARYLAND LUMP CRABCAKE WITH REMOULADE SAUCE 7.

Salad

SPINACH SALAD

WITH APPLEWOOD BACON, CANDIED WALNUTS, AND MAPLE/GINGER DRESSING 4.

CLASSIC CAESAR SALAD 3.

Main Course

ALL ENTREES ARE SERVED WITH A CLUB HOUSE SALAD, FRESHLY BAKED BREAD AND APPROPRIATE ACCOMPANIMENTS

BEEF SHORT RIB 22.

BRAISED IN RED WINE WITH MUSHROOMS AND PEARL ONIONS

VEAL RIB CHOP 45.

WITH MOREL MUSHROOM SAUCE

12 OZ RIBEYE STEAK 23.

WITH JALAPENO/BLUE CHEESE BUTTER AND HOMEMADE WORCESTERSHIRE

GRILLED CHICKEN BREAST 14.

WITH PORT WINE/SOY REDUCTION, STICKY RICE, AND SPRING ONIONS

GRILLED MOUNTAIN TROUT 26.

STUFFED WITH CRABMEAT, GOLDEN TOMATO VINAIGRETTE

WILD CAUGHT STRIPED BASS 25.

STEAMED WITH ANISE, NEW POTATOES, AND BABY CARROTS – SAFFRON DRIZZLE

EGGPLANT PARMESAN STACK 13.

WITH GOATS' CHEESE AND TOMATO COULIS

Little Ones

SERVED WITH FRIES OR SIDE SALAD

HOT DOG 2.

HAMBURGER/CHEESEBURGER 3.5

CHICKEN FINGERS 3.

GRILLED CHEESE SANDWICH 2.



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CHEF'S TABLE DINNER AUGUST 2008

First Course

Sautéed Shrimp

*with French Green Beans, Seared Chilies, Asian Glass Noodles, Red Cabbage,
Caramel/Soy Reduction, and Ground Peanuts*

-OR-

Warm Crab Salad

with Marinated English Cucumbers, Tomato/Basil Macedoine, and Horseradish Vinaigrette

Salad

Fingerling Potato Salad

with Asparagus, Wild Mushrooms, Roasted Pepper, Tomato "Raisins" and Tomato Vinaigrette

-OR-

Baby Field Lettuces

with Roasted Beets, Walnuts, Green Apple, and Oven-Dried Grapes in a Goats' Cheese Vinaigrette

Entrée

Braised Beef Short Rib in Merlot Demi-Glace

with Butter Poached Lobster, Pappardelle, Stanly County Butter Beans, and Roasted Pepper/Almond Romesco

-OR-

Roasted Beef Strip Loin

with Pear and Pinenut Risotto, Wilted Spinach, Crispy Fried Leeks, Pear Matchsticks, and Roasted Sweet Garlic Jus

Dessert

Poached Spartanburg County Peach

with Watermelon Soup and Blackberry/Cabernet Sorbet

-OR-

Bittersweet Chocolate Cake

with Hawaiian Lehua Honey Ice Cream and Lavender Custard Sauce



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CHEF'S TABLE DINNER SEPTEMBER 2008

First Course

Butter Poached Shrimp
with Green Pea and Herb Risotto

-OR-

Cedar Plank Barbecued Salmon
with Warm Potato Salad, Feta Cheese, and Roasted Corn Salsa

Intermezzo

Chilled Watermelon Gazpacho with Jicama and Lime

Salad

Sautéed N.C. Mountain Shiitake Mushrooms
with Baby Frisee, Heirloom Tomatoes, Smoked Bacon, and Veal Reduction

-OR-

Baby Field Lettuces
with Roasted Beets, Walnuts, Green Apple, and Oven-Dried Grapes in a Goats' Cheese Vinaigrette

Entrée

Filet Mignon
with Lobster Ravioli, Brown Butter, Asparagus, and White Truffle Oil

-OR-

Alaskan Halibut
sautéed with Artichokes, French Green Beans, Cippoline Onions, and Sun-Dried Tomatoes

Dessert

Strawberry Shortcake
Homemade sweet biscuits filled fresh strawberries, lavender, and whipped mascarpone

-OR-

Flourless Bittersweet Chocolate Cake
with berry compote, rosemary honey, and a vanilla malt shooter



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Intermezzo

Chilled Watermelon Gazpacho with Jicama and Lime

Salad

Sautéed N.C. Mountain Shiitake Mushrooms
with Baby Frisee, Heirloom Tomatoes, Smoked Bacon, and Veal Reduction

-OR-

Baby Field Lettuces
with Roasted Beets, Walnuts, Green Apple, and Oven-Dried Grapes in a Goats' Cheese Vinaigrette

Entrée

Filet Mignon
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with berry compote, rosemary honey, and a vanilla malt shooter